

THE ANCHOR OF MORALITY IS LOVE OF GOD

EVERY WOMAN'S OPPORTUNITY

The Bulfetin wants good home letters; good business letters; good helpletters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper, Address, SOCIAL CORNER EDITOR, Bulletin Office, Norwich, Conn

THREE PRIZES MONTHLY: \$2.50 to first; \$1.50 to second: \$1.00 to third. Award made the last Saturday in each month.

one-half teaspoon sait, one tablespoon molasses, one tablespoon melted short-enths. Add milk to make like rather

Baked Haddock—Get a haddock that

brown.

These recipes may be new to some of

FOR THOSE WHO KNIT.

Editor of the Social Corner: Those

HANNAH WHO.

Oysters Fried in Batter-

cake batter.

SOCIAL CORNER POEM.

Let Something Good Be Said. When over the fair fame of friend or weighs three pounds, clean thoroughly. Make a plain dressing with sage,
pepper, sait and a bit of onion. The the
fish to hold the dressing. Put slices
of sait pork or hits of butter on top,
pour over one pint of milk and one cup
of water. Bake about three-quarters
of an hour in a hot oven, basting often. shadow of disgrace shall fall, Of words of blame, or proof

and so, Let something good be said. Forget not that no fellow-being yet

May fall so low but love may lift
his head; Even the cheek of shame with tears is If something good be said.

words of sympathy; no soul so may awaken strong and gloried,

Anl so I charge ye, by the thorny And by the cross on which the Saviour bled, and by your own soul's hope for fair renown.

Let something good be said!

Whitcomb Riley, in 'The

Lockerbie Book." INQUIRIES AND ANSWERS.

PAULA: Cards received and mailed writers designated.

POLYANNA—No apologies are necessary for short letters. Only long letters make delay necessary and apologies in order. AUNTY NO. 1-Cards received and

the perfect Man and Mald.

Editor Social Corner: On the last Social Corner page I noticed you had one contributor who apparently believes in eugenics, or the legal regulation of all marriageable persons—the fitting out of brides and grooms with a physician's certificate as to their physical and mental fitness for matrimony. I do not care to discuss the marris of the question, but I should like to inquire who is qualified to classify the marriageable portion of the community with such exactness as this writer suggests.

The great anatomists have found that man instead of being a perfect creature is very imperfect, that there are at least 100 or more unaccountable parts of the body that are useless and some of them a constant menace to the some of them as constant menace to the some of them a constant menace to the some of them as constant menace to the some of the som

what do physicians know about the internal imperfections of men? It is not so long ago a celebrated physician examined an athlete and pronounced him to be the most perfect specimen of humanity he had ever seen. The athlete threw up his chest in pride to exhibit his muscular power and then

examined an athlete and pronousneed him to be the most perfect specimen of humanity he had ever seen. The athlete threw up his chest in pride to exhibit his muscular power and then this perfect man fell dead at the doctor's feet.

Once there was an old physician so sure of his knowledge of the physical condition of a patient who had died that he ventured to give his young associate a detailed description of how the intestines would look at the postmortem. When they were brought to view they were perfectly healthy, not showing a single blemish as described.

There is only one efficient judge of men where their physical or mental fitness is to be accurately recognized, and the is not to be employed by mortal man.

Life is mysterious in whatever form it expresses itself, and it defies the genius of man who is never likely to get a grasp upon its intricate and wonderful methods of demonstrating.

THE CRANK.

A FEW GOOD THINGS TO EAT.

Dear Sisters of the Social Corner: You will find these recipes to be nice and economical:

Apple Muffins—One cup milk, two and one-half cups flour (or less, per-

Dear Sisters of the Social Corner:
Tou will find these recipes to be nice and economical:

Apple Muffins—One cup milk, two and one-half cups four (or less, perhaps two cups), one tablespoon sugarpinch of sait, one tablespoon melted butter and lard, two teaspoons baking powder in the flour; add one large apple, sliced thin or chopped. Bake in gem pans. It may be used as a desser with any nice sauce.

Feather Muffins—One cup milk, one tablespoon salt, one tablespoon sugar, two teaspoons baking powder, from the pages of her experience? Don't held a grudge against anyone. Get rid of it just as quick as the tablespoon salt, one tablespoon sugar, two teaspoons baking powder, from the pages of her experience? Don't held a grudge against anyone. Get rid of it just as quick as the task of it is used to grant the same toward the same toward to go a good deal out of your way to do it. No matter what the offense may be, we can forgive if we will; but too notes that the fine of the fact is we do not want to. We say: I have Torgiven him or her, as the case may be, but I cannot forget how she-tried to injure me, and of a cannot, feel, the same toward her again.

Facts for Sufferers.

Pain results from injury or congestion. Be it meuralgia, rheumatism, bruise, sore stiff muscles or whatever pain yeu have yields to Stoan's Liniment—brings new fresh blood, dissipated to the sore spot. Don't keep on suffaring. Get a bottle of Stoan's Liniment—brings new fresh blood, distery to the sore spot. Don't keep on suffaring. Get a bottle of Stoan's Liniment. Use it. It means instant relief. Price 25c and 50c. 31 bottle holds six times as much as the 25c size.

A Clogged System Needs Attention.

Are you billous, dizzy and listless?

Dr. King's New Life Pills taken at once selece upon constipation and starts the bowdes moving naturally and seatily. Moreover, it acts without them the same the sound of the price we should be. When will be the first to offer terms of the control of the spinal column. The grodge is there and the price is always

was given. wishes to all, and may MOTHER HUBBARD. SURPRISED TO SEE SO MANY OLD

FRIENDS. Dear Editor and Cornerites: What a fine time we had at Aunty No. I's plonic! How nicely she handled the crowd for such a cold, damp day. I am sure I was not the only Cornerite who was greatly surprised to see so many old friends, yet new to The Corner, especially one from my old home.

Please give me a hint. I am very poor at guessing, although I did find out Neb Ben. Ha, ha, how goes it? Pretty warm day for a heavy coat that day, wasn't it?

Crimson Rambler: I should judge you were extremely fond of grapes.

batter of three eggs, three tablespoons of milk and one of flour and juice of oysters. Put butter into chafing dish and when it is hot drop oysters one at a time into the batter, then into the hot butter and fry them until a rich

Editor of the Social Corner: Those who knit will be interested in the following directions for knitting:

A Ladies' Plain Knitted Coat—Cast on 90 stitches for bottom of back and knit plain garter slitch for 68 ribs. Cast on 70 stitches for one sleeve. Knit across, then cast on 76 stitches for the other sleeve, making 230 stitches in all Knit 30 ribs.

For Shoulder—Knit 105 stitches and slip on safety pin. Bind off 20 stitches in the center. Knit the remaining 105 stitches. In coming back at neck and add 15 stitches, making 120 stitches. Knit plain for 30 ribs, bind off 70 stitches for sleeve (leaving 50 stitches). Knit 68 ribs, then slip the 50 stitches.

GRACE. DO NOT MIND THE KNOCK.

Dear Social Corner Sisters: I was glad to see so many of the Sisters etick up for the brother writers of The Cor-ner. Guess you are mostly married, for you don't feel afraid to let Merry Andrew know how you feel about it.

Let the Brothers write and go to the plenies, if they want to. I hope if I ever go to a picnic I shall meet some of those good male writers.

Don't let this knock keep you out. for your letters are interesting, and we want more from the Brothers and Sisters.

RED CROSS.

A Day on the Old Farm

It's agure hue." Life an't what it's cracked up to be on the old farm. I have got the breakfast started and while the taters are boiling will take my pen in hand to write a few lines fore Hancy Ann or some one else hollers for Ma. There

be on the old farm. I have got the breakfast started and while the taters are boiling will take my pen in hand to write a few lines fore Hancy Ann or some one else hollers for Ma. There she goes now:

"Ma! what time it it?"

"Time you got up an' peeled them taters! Get right up now, cos Pa's in a hurry for breakfast. He wants ter get them oats down an' in the barn 'fore night, an' he's got to go an' get somebody to help him."

"Ma! Come an' see if you think them taters ain't most done Ma!

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Please give me a hint. I am very poor at guessing, although I did find out Neb Ben. Ha, ha, how goes it?

Pretty warm day for a heavy coat that day, wasn't it?

Crimson Rambier: I should judge youwere extremely fond of grapes.

Biddy: The chicken you gave me is very quiet. They tell me it doesn't even cacles.

Biddy: Many thanks! I shall prisay out gift high.—Insel with just my color. Who told you? Was see pleased to learn you were acquainted with my very own, Aunt Abby.

Huldy, Mary France, Trottie and Practical Polly: I hope the auto did not take a rest, but carried you safely home. Mine did me.

Now for Merry Andrew: If you want my reply (as you called for one), here it is: I did not think you looked like to one who felt so bitter against the men. We have only three that I know of, besides our Editor in The Corner. We could not spare one of them. Hancy Ann!"

"Pray, do not take me literally, Madam, I simply made use of a slang phrase, meaning two dollars."

"Oh, fury! I never could ford that."

"You are a weman of your word are you not, Madam? and that is what you said." you not, Madam? and that is what you said."

"What is the name, please? The book will be delivered the first of next month, good day."

"Ma! You've done it now! Tee hee."

"Hancy Ann, when any body eise asks if we want ter buy any thing tell em no, do you hear? Don't tell Pafer I'd never hear the last of it. Oh, dear, the butter ain't churned and the beds ain't made, and the dishes ain't washed, and I've got ter fix that dress ter wear ter meetin' Sunday when the new elder preaches, cos I want ter look pretty scrumptious that day."

"Say, Ma! Pa says fer you ter get them cows in an' milk an' feed 'em, an' feed the hens, an' calves, cox he's got feed the hens, an' calves, con he's got ter git them oats into the barn 'fore "Tell him all right, Hancy Ann."

Tell him all right, Hancy Ann."

A few hours have passed, supper is through, dishes washed, stockings darned and I feel as old as The Courier, and will quote the poor way-

farer:

"Good night."

The family have woke me up comin

"Ma! Did you let the cat out, win

been fed, an' the dog is hollerin'!!"
"Well, they can't none of 'em beat
you a hollerin'. Tell him I'll feed 'em right way."
"Hancy Ann, you better slick up the front room a little mite cuz no knowin' who'll pop in this time o' year;

knowin' who'll pop in this time o' year; them city folks gets the back-ter-the-land fever."

"Say, Ma! Here comes an automobile up the turnpike!"

"Land o' love, hope 'tain't nobody commin' here. Look and see. Looks as if they was some pumpkins, too."

"Land o' Goshem: they are comin' i nhere an' my hair ain't combed, an' the house looks like sixty, an' that beau of yourn et up all that company beau of yourn et up all that company cake last night. Get me that clean

one with bout forty leven ways ter cook taters I'd buy it in a minute if 'twas \$2."

"This is the book you refer to Madame, and the price is just two beans."

"Two beans! That's cheap enough, land knows. Go git him a quart, Hancy Ann!"

"Pray, do not take me literally. Wintergreen, Dorothy Perkins No. Fourine, Bumble Bee, Biddy, Silm Jin Elisa Jane, Sally Sycamore, Mayfar Grace, Annette, Remember Me, Polly anna, Neb Ben, Peggy Anne, Ramble

BALAD DRESSING.

from the sisters and brothers for time and have found many he hints in them. But this is the time I have got up my nerve to

me I have got on the property of the last sending a recipe for Salad Dressing, which I find very good; also a table of weights and measures:

Salad Dressing—One teaspoon mustard, I teaspoon sugar, I large table-Saind Dressing—One teaspoon must tard, I teaspoon sugar, I large table spoon cream or milk. I tablespoo flour, I egg. I cup vinegar. Stir to cream, then bolt in a double boile Table of Weights and Measures-One qt. of flour squals I lb. Two cups of butter equals I lb. One generous pt. (liquid) equals lb.

Two cups granulated sugar equals equals T b.
One pt finely chopped meat packed solidly equals 1 b.
FLUFFY RUFFLES.

THANKS TO AUNTY AND UNCLE NO. 1.

"Mai Did you let the cat out, wind the clock, an' will you git up an' shut the attic an' all the winders for it's thunderin' like sixty, an' Pa says we're goin' ter get a terrible old shower 'fore mornin', and he's so glad he got them oats in."

"Well, Fil say good night again and leave my dreams to your imagination."

AUNTY NO, 1'S PIGNIC.

Dear Editor and Sisters: Another gala day of Social Corner events has passed into history and only a very pleasant memory remains of the occurrences of the day.

We were highly favored by the sun's peeping out from behind the clouds, at where it had been hiding for two days, and the latters know how to cook; and through the kindness of the Bulletin, plenty of fine ice cream was furnished. Dear Editor and Sisters: Another gala day of Social Corner events has passed into history and only a very pleasant memory remains of the occurrences of the day.

We were highly favored by the sun's peeping out from behind the clouds, where it had been hiding for two days, and kept us wondering "what will the weather be" on the day of days, when all roads led to Auny No. 1's hospitable home, where for the second time she has welcomed all the Social Corner family, and where the final, general social event takes piace for this year. Trains coming from every direction brought those who were the yellow boy; those who came by auto, by single and double team and on foot were warmly welcomed by Aunty No. 1's smilling face as she stood under the decorated porch to receive all. through the kindness of the Bulletin, plenty of fine ice cream was furnished for everyone.

It was the largest party of the season and a very jolly one.

Aunty and Uncle No. 1 deserve great credit for their successful party and I wish to thank them and The Bulletin for my share of the good time.

cons baking powder, sift toget ur 3 tablespoons meited butter

Ontmeal Wafers—One cup sngar, cgg. 1 cup shortening, 1-2 teaspool cinnamon or 1 teaspoon flavoring, pinch of salt, 1 teaspoon soda dissolv

Melasses Cookies (eggless)—One cup molasses, 1-2 cup sugar, 1-2 cup shortening, 1-2 cup sour mit, 1 teaspoon soda (dissolve in the sour milk) one teaspoon each of ginger and cinnamon, a pinch of sait and flour to roll.

a cinch of salt and flour to roll.

Old Fashioned Card Gingerbread—
One cup molasses, 1-4 cup shortening, 1 cup of bolling water in which dissolve 1 1-2 teaspoons soda, 3-4 cup sugar, 1 reaspoon each ginger and cinnamon, flour to roll as soft as can be handled. Cut in stripe with a knife, and sprinkle sugar on top.

and sprinkle sugar on top.

Steamed Bread Pudding—Three cups bread crumbs, chopped or grated, 1 1-2 cups molasses, 1 cup milk, 1 egg, 1 cup chopped raisins, 1 level teaspoon sods. Steam about three hours. Try this as a substitute for suet pudding; more economical and wholesome.

Grandmether's "Yum Yum" Pumpkin or Squash Ples—To 1 1-2 cups strained numpkin or squash add 1 1-1 cups hot milk, 1 well beaten egg, 3-4 cup augar, 1 tablespoon melted butter, 1-2 teaspoon salt, 1-2 teaspoon ginger and 1 teaspoon clunsmon, or when eggs are scarce fry paing 1 tablespoon of yellow corp meal instead of paing

eggs are scarce try using I tablespoon of yellow corn meal instead of using flour, cornstarch or bread, or cracker crumbs. Let the mixture stand a few minutes and bake slowly. I hope someone will try some of these recipes and please report succees.

NINETTA. MARRIED AND HAPPY CHEERS SOCIAL CORNER GENTLE-MEN.

Dear Social Corner Sisters: Three cheers for all the men in the Social Corner—Beginning with our Dear Editor through whose kindness we

A CHORE GIRL TWO TESTED RECIPES.

Dear Social Corner Sisters: List the Corner two tested recipes I be ou will find useful:

Doughnute Che cup of mugar, up of milk, one test pas desertap melted butter, three and one-

cap of currants, THE RESERVE OF THE PARTY OF THE

WAYS OF BERVING SWEET POTA.

Dear Editor and Schial Cornerites: I hope you will all have a chance to take a trip through the country and enjoy the beautiful scenety. It cer-tainly is grand. enjoy the beautiful scenery. It certainly is grand.

Sunday when we were on our way to
church I enjoyed it very much and
thought what a lovely painting. It
was a side hill with the brance reds
and greens of the trees for a background. The grass was like and green.
Some cows were grating and a pond
of water in front.

"We are having some delightful

of water in front.

"We are having some delightful weather. Hepe it will continue."

Aunty No. 1: You certainly had a cony corner for your picule, if the sun did pot shine. There was picatty of sunshine inside with all the yellow hows and all the scot things to eat thou did the yellow tabilise keep?

Lonesome Pine: I may get up and see you some time.

I am sending some award points.

Sweet Potatoss Boil large potatoes until rearly done take out, peel and slice. Put in a baking pan sprinkle